Irish Cabbage Soup

Ingredients

- 1 tablespoon olive oil
- 1 ½ cups sliced carrots
- 1 cup sliced celery
- ½ head cabbage, chopped
- 2 russet potatoes, chopped
- 6 cups chicken broth
- 2 bay leaves
- salt, to taste
- Chopped fresh parsley

Instructions

1. Heat olive oil in a pot over medium heat. Add the carrots and celery to the pot and sauté 3 minutes.
2. Add the cabbage to the pot and sauté 5 minutes, until it begins to cook down. Stir in potatoes.
3. Pour in broth, add bay leaves, and increase heat to high.
4. Bring up to a boil, reduce heat to medium, and let simmer 12–15 minutes, just until potatoes are tender.
5. Season with salt to taste and serve topped with plenty of chopped fresh parsley.